

Quercioli Sorbara

Lambrusco DOC Dry



Colour: bright red, moderately deep.
Bouquet: pleasant and persistent with violet scent.
Taste: Dry, fruity, fresh.
Froth: fine and rich when poured.

Data sheet

Bottle: 0,75 l. cork
Classification: sparkling dry red wine fermented in stainless steel tank
Area of production: Nord of Modena
Plant system: "Cordone speronato"
Max. production per hectare: kg. 16.000
Sugar: 12 g/l.
Total acidity: 8,00 g/l. (average indicative value)
Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV

Alcoholic content: 11% vol.

Serving temperature: 14 - 15° C

Vines: Lambrusco di Sorbara

Ageing: To be consumed while young within 1 or 2 years

Pairing

Traditional emilian cuisine

Gnocco and tigelle with Parma ham, mortadella, salame felino, and Parmigiano reggiano, erbazzone (spinach pie), strozzapreti with mushrooms and sausage.

Italian cuisine

Duck in organe sauce, spaghetti with cuttlefish ink, fried fish.

International cuisine

Pakora, sashimi, macaroni and cheese.

Vegetarian cuisine

Falafel, baked gnocchi with broccoli, coconut curry ramen.

